

ko ko

JAPANESE GRILL



OVERLOOKING THE OCEAN & FRAMED BY THE MALDIVIAN SKY

Welcome to an extraordinary teppan grill experience by the ocean.

At Koko, every dish showcases the finest Japanese flavors, prepared with care and elevated with a modern twist. Beyond the stunning vistas, each plate reflects a dedication to excellence, blending traditional Japanese techniques with contemporary presentation for an unforgettable culinary journey.

FOOD ALLERGY

All produce is prepared in an area where allergens are present.

For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.



AMUSE BOUCHE (SF, E)

Calamari salad with salmon caviar

AHI IN KAMAKURA (SF, G)

Local yellowfin tuna in three styles

SUSHI (SF, S, G)

Blue jack nigiri and maki of tuna and avocado

HOKAIDO HOTATE (SF, S, G, D, A)

Sake marinated scallops, soy roasted garlic, lemon butter with sesame spinach and pickled radish

MALDIVIAN LOBSTER (SF, G, D)

Seared lobster tail with mustard sauce, nimonono vegetables and wasabi infused olive oil

WAGYU BEEF AND SEASONAL TRUFFLE (S, G)

Japanese Wagyu beef tenderloin, truffle jus, grilled vegetables, selection of flavored sea salts

LOBSTER MISO WITH WARM GARLIC RICE (SF, G)

Miso soup with Maldivian lobster, spring onion and wakami

DESSERT (D)

Fresh seasonal melon, fresh berries with cream

A - ALCOHOL | D - DAIRY | E - EGG | G - GLUTEN | SF - SEAFOOD | S - SESAME

Please notify the team if you have any dietary preferences or allergies.

